
the
Beambridge Inn
at Wellington



HOTEL • FUNCTION VENUE • RESTAURANT • BAR

BRUNCHTIME MENU

QUICK BITES WHILE YOU SIP OR WAIT

Hand Rolled Garlic Flatbread (ve) £4.75

Cheesy Garlic Flatbread (v) £5.25

Honey & Sesame Pigs in Blankets £5.75

Mixed Olives (ve/gf) £4
Green pitted olives, Kalamata pitted olives with peppers
and herbs in brine and oil

In House Roasted Pork Crackling £3.50
Apple Sauce

STARTERS

Seasonal Soup Of The Day (ve/gfa) £6.50
Bread roll and butter

Wild Mushroom & Chestnut Paté (ve/gf) £7
Caramelised onion chutney and oatcakes

Breaded Plaice Goujons £7.50
with our own tartare sauce

Chicken & Pancetta Terrine (gfa) £8
Piccalilli and toasted sourdough

Pulled Pork Rissoles £7.50
Breaded Cajun Spiced pulled pork with chipotle Mayo

Buttermilk Chicken Tenders £7.50
Our own spiced buttermilk marinated chicken with
mango mayonnaise

BEAMBRIDGE CARVERY

Join us Wednesdays (12–2:30pm) and Sundays (12–5pm) for a traditional feast!

Small £11.50 • Standard £13.50 • Mega £15.50

BRUNCH

Eggs Royale (gfa) £8.50

Toasted brown or white bloomer topped with smoked salmon, two poached eggs and hollandaise sauce

Eggs Benedict (gfa) £8

Toasted brown or white bloomer with hand cut ham, two poached eggs and hollandaise sauce

Eggs Florentine (v/gfa) £7.50

Sautéed Spinach on toasted brown or white bloomer with two poached eggs and hollandaise sauce

3 Egg Omelette (gf) £8.50

Choose up to three fillings from cheddar cheese, red onions, mushrooms, tomato, unsmoked back bacon and chorizo

Smashed Avocado (v/gfa) £7.50

Lightly spiced chilli and lemon avocado topped with two poached eggs on toasted brown or white bloomer

Avocado & Tomato (ve/gfa) £7

Seasoned, sliced avocado with diced tomato marinated in olive oil and balsamic, on toasted brown or white bloomer

Avocado & Feta (ve/gfa) £7.50

Seasoned, diced avocado with vegan feta, coriander and olive oil on toasted brown or white bloomer

SANDWICHES

The Ploughman's Stack (gfa) £8.50

Mature cheddar, hand cut ham, real ale chutney, pickled sliced red onions, sliced apple in white or brown bloomer bread

Cheddar Gorge Melt (v/gfa) £8

Cave aged Wookey Hole cheddar with caramelised onions on lightly toasted white or brown bloomer

Field & Fungi Open Ciabatta (ve) £8

Garlic butter sautéed mushrooms, roasted red peppers and melted vegan blue cheese finished with rocket

Roasted Root Vegetable & Stilton £8

Open Ciabatta (v)
Beetroot, parsnip, carrot, butternut squash and onion with melted stilton and pesto

Turkey, Cranberry & Brie (gfa) £8.50

Sliced turkey breast with cranberry, spinach and softened brie in lightly toasted white or brown bloomer bread

Chicken Maple BLT £9

Sliced griddled chicken breast with maple cooked back bacon in white or brown bloomer bread with lettuce, tomato and mayo

Roast of the Day Ciabatta £8.50

Ask your server for today's choice. Served warm with roast potatoes and a pot of proper gravy

Add Chips £1.50

Add Cheesy Chips £2

Add Pot of Coleslaw £0.75



SCAN ME

To Make A Table
Reservation
Call: 01823 672223
or Scan the QR Code

PUB CLASSICS

Beer Battered Cod & Chips £12.50

Skinless cod fillet in our Butcombe beer batter.
Served with our own tartare sauce, chips and peas

Hunters Chicken (gf) £14.50

Griddled chicken breast topped with back bacon, BBQ sauce and cheese. Served with chips and dressed mixed salad

8oz Gammon Steak (gf) £12.50

with two fried eggs, chips and peas

Beef & Ale Pie £15

Our hearty beef and ale pie has a short crust pastry base and a fluffy puff pastry lid. With either mash, chips or buttered baby potatoes and seasonal vegetables or peas

Pan-Fried Fillet of Salmon (gf) £17.25

White wine dill sauce, baby potatoes and sautéed green beans

VEGAN/VEGETARIAN

Beetroot & Butternut Squash £16

Wellington (ve)

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in a golden puff pastry lattice with shortcrust pastry base. With caramelised onion and port sauce and roasted root vegetables

Sweet Potato & Red Lentil £16

Moussaka (ve)

Layered aubergine, courgettes, sweet potato and braised red lentils with coriander, mint and cumin tones, topped with a creamy sauce and vegan cheese. Served with a Greek style salad

Roasted Mediterranean Vegetable £15

Tart (ve/gf)

Crisp basil and maize pastry case filled with slow roasted tomato sauce topped with grilled courgettes, red and yellow peppers, red onions and cherry tomatoes all baked together and finished with a basil and pumpkin crumb. With port and cranberry relish, roasted new potatoes and creamy leeks

Bean & Beetroot Burger (ve/gfa) £14

Kidney beans, chard and beetroot patty mixed with bulgar wheat in a lightly toasted bun with lettuce and tomato, caramelised onion chutney and vegan blue cheese. Served with a side of chips

SIDE ORDERS

Hand Rolled Garlic Flatbread (ve) £4.25

Hand Rolled Cheesy Garlic Flatbread (v) £5

Bowl of Chips (ve) £3.25

Bowl of Cheesy Chips (v) £4

Cauliflower Cheese (v/gf) £4.50

Side of Seasonal Vegetables (ve/gf) £3.50

Side Salad with French Dressing (ve/gf) £3.50

Coleslaw (v/gf) £0.75

Dauphinoise Potatoes (v/gf) £4.50

Steak/Burger Sauces (v/gf)

£2.25

Green Peppercorn | Port & Blue Cheese | Mushroom & Thyme | Hollandaise



BURGERS

Our burgers are served on a lightly toasted seeded bun with lettuce and tomato and accompanied by chips and coleslaw (except the vegan burger which only comes with chips). Gluten Free burger roll is available, just select your favourite gluten free burger to accompany and let your server know.

Buffalo Chicken Burger (gf) £14.50

Minced chicken patty seasoned with our special recipe of spices. Pan fried and topped with back bacon, tomato relish and a cheese slice.

Plain Beef Burger £12.50

Our 6oz beef burger simply served in a toasted bun with lettuce and tomato

Mushroom Swiss Burger (gfa) £14.50

6oz burger patty topped with sautéed mushrooms, caramelised onions and Swiss cheese.

Buttermilk Chicken Burger £14.50

Breaded buttermilk marinated chicken breast, topped with smokey aioli, pickled sliced red onions and cheddar.

Bean & Beetroot Burger (ve/gfa) £14

Kidney beans, chard and beetroot patty mixed with bulgar wheat in a lightly toasted bun with lettuce and tomato, caramelised onion chutney and vegan blue cheese. Served with a side of chips

Black & Blue Burger £16

6oz Beef Burger patty topped with back bacon, black pudding and softened blue cheese

The Breakfast Stack (gfa) £15

6oz burger patty, potato rosti, bacon and fried egg topped with smoked tomato relish

Want a little more in your burger?
why not just add it!!!

Slice of Back Bacon (gf)	£1	Griddled Chicken Breast (gf)	£5
Slice of Black Pudding	£1	Potato Rosti (ve/gf)	£1
Cheddar Cheese Slice (v/gf)	£1	Blue Cheese Slice (v/gf)	£1.50
6 oz Beef Burger Patty (gf)	£6	Sautéed Chorizo	£3
Fried Egg (v/gf)	£1	Pork Sausage (gf)	£1.50

DIETARY INFORMATION & ALLERGIES

(V) DENOTES THE DISH IS VEGETARIAN

(VE) DENOTES THE DISH IS VEGAN OR CAN BE MADE VEGAN

(GF) DENOTES THAT THE DISH IS GLUTEN FREE

(GFA) DENOTES THAT THE DISH MAY BE MODIFIED ON REQUEST TO CONTAIN ONLY GLUTEN FREE INGREDIENTS.